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TRAINING THAT DEVELOPS
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Private: Food Safety Modernization Act (FSMA)

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The Food Safety Modernisation Act (FSMA) is the most significant change to US Food Safety legislation in over 70 years. The act was signed into law by President Obama in 2011. FSMA is in response to numerous food poisoning incidents that have occurred in the US over the past ten years. Figures released by the USDA estimate that each year over 9 million Americans become ill from food poisoning, resulting in 50,000 hospitalisations and over 2,000 deaths.

The FSMA concept is to move away from a reactive approach towards a preventive system.

With FSMA there are seven rules which are specific to different types of foods, elements of the supply chain and stakeholders. With this level of complexity and change, the challenge for Irish indigenous and Irish based multinational food companies is to understand how these rules will affect their current Food Safety Management Systems.

Like HACCP, FSMA is a Risk based food safety management system approach focused on hazard analysis and prevention of problems to ensure consumer protection. The seven principles of HACCP are incorporated into the FSMA framework.
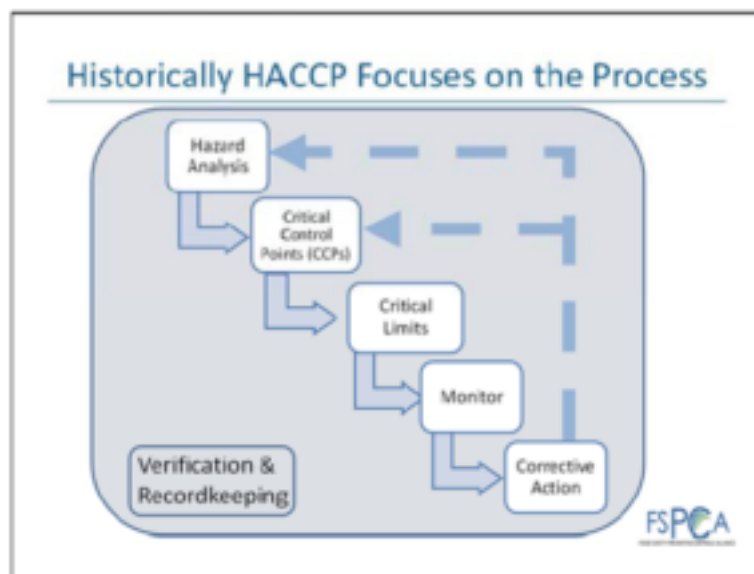

Figure 1

Figure 1 & Figure 2 visuals from the Food Safety Preventive Control Alliance (FSPCA) show the similarity and difference between HACCP and FSMA. Both employ a similar logic however, FSMA moves away from the traditional HACCP approach of just being focused on the manufacturing process to address the entire supply chain. It also stresses the point that most food poisoning incidents are not due to CCP failures hence the focus on Preventive Control Procedures, PCPs.
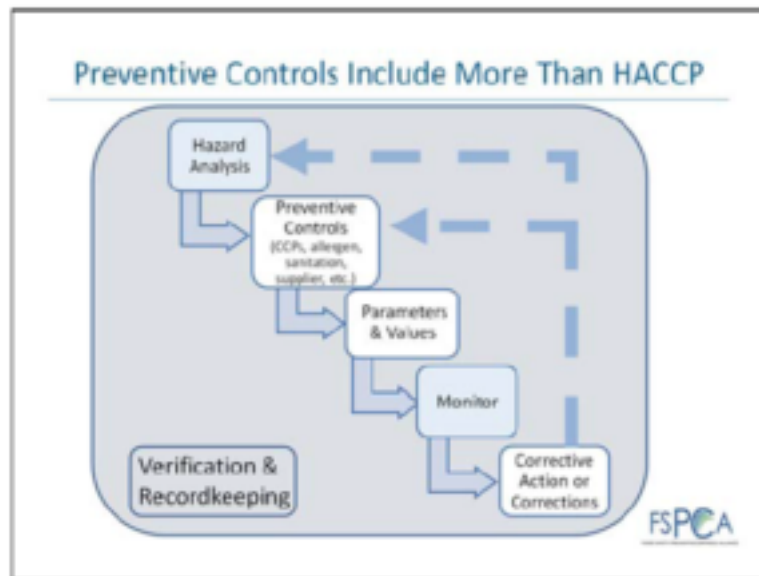
HACCP Vs FSMA

Figure 2

The Figure 3 visual below of a "preventive food safety system" identifies how FSMA requires four of the traditional GFSI pre-requisites of supply chain programme, allergen control, sanitation control and recalls plan to be included in the Food Safety Plan. This is in direct response to what was seen as major flaws in recent US food poisoning investigations most noticeably in the salmonella typhimurium contamination of peanut products.

Figure 3

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Background to FSMA
- Seven FSMA rules
- FSMA definitions and acronyms
- Food Safety Preventative Control Alliance (FSPCA)
- HACCP Vs FSMA
- FSMA GMPs (21 CFR 117)
  - Background
  - Hazard Analysis
  - Preventative Control
  - Recall Plan
  - Implementation Procedure
- HARA Vs HARPC
- Preventative Control Procedure (PCP)
  - Process
  - Allergen
  - Sanitation
  - Supply Chain
- Validation and Verification Procedure
- Recall Plan

Who should participate?

- Food Safety Team Leaders
- Food Safety Team Members
- General Management
- Purchasing / Supply Chain Personnel
- Internal Audit Personnel
- Compliance Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the background to FSMA
- Know the 7 FSMA rules
- Understand how FSMA & HACCP can be integrated
- Know how to construct a FSMA compliant HACCP Plan
- Know how to identify Risk based Preventative Control Procedures (PCPs)
- Understand FSMA GMPs (cGMP)

How do we train and support you?

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

Click Here

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TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

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QQI AWARD   IEMA - APPROVED -   CompEx Part of the JTL Group   FSPCA FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE   CQI | IRCA APPROVED TRAINING PARTNER   Chartered Institute of Environmental Health

SQT Training Ltd. | T: +353 61 339040 | E: info@sqt-training.com
W: sqt-training.com

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